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Graham Beck Waterside Chardonnay 2004

Beautiful green huge in the colour. Wonderful fresh lime mixed with tropical zestiness on the nose. Good firm acidity on the palate with lots of citrus, melon and grapefruit flavours on the on palate. There is a hint of minerality which will develop over time. Delightful and long finish, to be enjoyed youthful.

Good company for Alfresco lunches and also great with grilled chicken, crustaceans and pan-fried fresh fish. Enjoy slightly chilled on its own or with seafood, spicy Asian and vegetarian dishes.



variety : Chardonnay | 86% Chardonnay, 14% Colombard
winery : House of Graham Beck
winemaker : Pieter Ferreira
wine of origin : Breede River
analysis : **alc :** 13.5 % vol **rs :** 2.2 g/l **pH :** 3.5 **ta :** 5.5 g/l
type : White
pack : Bottle

in the vineyard : Selection of Chardonnay vineyards planted on rich limestone soil. Colombard planted on alluvial soils along the Finch River . The Chardonnay vineyards produce on average 10 tons per hectare and Colombard around 12 tons per hectare.

about the harvest: Hand selected and hand harvested Chardonnay was picked during cool morning hours during the second week of February 2004 and the Colombard in the same way in the second week of March 2004.

in the cellar : Both varieties were handled separately. Destalked, gently crushed and pressed immediately. The juice is settled overnight and then transferred to stainless steel tanks for fermentation. Fermented at 14Â° to 16Â°C. Some of the Chardonnay and Colombard were fermented with staves. After fermentation the wine was left on it's lees for 6 weeks. During this time the lees was stirred once a week to aid in the mouth feel of the final blend. No malolactic was encouraged to ensure freshness and zestiness. The wine was racked and prepared for bottling.

House of Graham Beck

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